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## LOW RECORDS IN GRAIN

BOTH CORN AND OATS QUOTED AT UNPRECEDENTED FIGURES.

Wheat Started Firm at a Small Advance and Wound Up with 3-8c Decline-Pork Dropped 10c.

CHICAGO, Sept. 5,-Corn and oats both went through the accustomed performance of making new low records to-day, closing about 4c lower each. Wheat suffered from apprehension of heavy Northwest receipts and closed %c lower. Provisions declined

Wheat at the opening gave a performance that has become stale from frequent repetition. It made a false start at about 14 advance and had to immediately return and commence over again. December, which closed vesterday at 584@58%c, commenced this morning at 581/2c. In about ten minutes it was down around 584c with occasionally a few sales at 1-16c below that and in the close neighborhood of these prices it remained for a time. The immediate cause of the opening rise was the comparatively cheerful tone of the financial columns of the morning papers and the publication of the heavy quantity of 3,389,362 bu as the flour and wheat exports of the week, compared with 2,260,000 bu on the similar week of the year before. Cables, as frequently the case recently, did not respond to the decline here yesterday and this was an additional source of strength. The weakness which so quickly succeeded the opening advance was ostensibly the resuit of the carload receipts at Minneapolis 1,117 cars, against 1,159 cars last year. The effect of this was dissipated, however, when

it was learned that the receipts at Minneapolis were the accumulation of two days, but it had the effect of calling attention to what may be expected from source. An accumulation of 1,000,000 bu for the week, expected as the result of the movement, with that much more to be carried in the visible supply on a stringent money market, was without doubt the chief reason for the decline. The Chicago receipts were 268 cars, only ten of which were of contract quality. The day's clearances from Atlantic ports were liberal, and New York reported a good inquiry there for export, but nothing could revive the low spirit of the market, which had been so promptly sat on at the opening. Lower continental cables intensified the weakness and a gen-

eral selling out of purchases made around 58% carried the price down to 57% 058c at Corn was still weaker than it had been ber declined to the unprecedentedly low price of 19%c per bu. May opened a shade higher, at 24% a24% but soon turned weak and declined to 24% the closing price. The weakness of wheat and the fact that corn is now practically out of danger from frost were the ruling influences.

Oats were slow and weak, prices reaching a lower figure than ever known before. The weakness in wheat and corn and the dullness in speculation were against the price. May opened unchanged at 18%c and declined to 18% @18%c, where it closed. Provisions virtually repeated the performance of the day before. Trade was light and when buyers appeared the packers had all kinds for sale for January delivery. January pork declined from \$5.65 at the start to \$5.55, closing at the latter; January land from \$6.25 c dropped to \$5.75 c and closed at that January land from \$6.05 c dropped to \$6.75 c dropped to \$6.05 c dropped that; January ribs fell from 3.321/2c to 3.30c Estimated receipts for Monday-Wheat, 325 cars; corn, 900 cars; oats, 400 cars; hogs, 35,000 head. There will be no markets Mon-day, it being a legal holiday. Leading futures ranged as follows:

Open- High- Low- Clos-ing. est. est. ing.

Wheat-Sept			2019	2018
Dec	5816	59/2	5774	58
May	63	63	6236	62%
Corn-Sept	1976	11976	19%	
Oct	4345.67			
Dec	213%	21%	21	2156
	2436	2439	24%	2414
Oats-Sapt.	15	15	14%	1450
Oct	15%	1544	15	15
May	1856	1854	18%	1854
Pork-Sept	****	1		\$5.55
		\$5.623.4	\$5.50	
Oct	6.65	6.65	6.55	6.55
Lard-Sept	****	Larrange.	0.00	2,20
Oat	9.95	9.9714	9.9910	9.95
Ton	3 4515	21 691	2 3714	2 4714
Short ribs—Sept Oct Jan	0.0002		19+15 5.2	7.15
Out Cot	2 1710	2.20:11	1 9 12	9 371
Ine	3 3214	2 221	2.20	2.20
diffe exercises	4-44-22	0.0422	0.00	0.00
Cash quotations we	re as	follows:	Flour	quiet.
winter patents, \$3. spring ;	20028140	strai	ghts. #8	3003.30;
spring, \$3.45; apring p	etents,	\$2.90@S	1.30; str	aights.
\$2.40@2.90; bakers,	\$1.90@1	2.25. No	3. 2	spring
wheat, 55% wife: No.	. 3 spr	ing wh	ent. 51	Semisac:
No. 2 red. 50% 760c.	No.	2 corn.	19%c.	No. 2
oats, Ise: No. 2 whit	te. f. c	b. b. 19	5-6020c;	No. 3
white, f. o. b., 120 barley nominal; No.	19c. N	o. 2 rv	e. 31c.	No. 2
barley nominal: No.	3. f.	o. b., 2	100330:	No. 4.
f. o. b., 202. No. 1 1	daxseed	1. 64%c.	Prime	timo-
thy seed, \$2.574m. M	ess in	ork. De	r bri.	20,0070
5.60. Lard, per 15	3.22	use. Sh	ort-rib	sides
(loose), 3.15@3.25c. D	rv-salt	ed shou	iders (	bexed).
3%@4c. Short-clear Whisky, distillers' fit	sides	(boxe	d), 33	SWHEE.
Whisky, distillers' fit	nished	goods.	per sal	\$1.18.
Sugars-Cut loaf, 5.57	c: gra	nulated.	4.950	
Receipts-Flour, 6.0				00 but
corn. 423,000 bu; oats				
barley, 20,000 bu. 81				
wheat, 259,000 bu; ec	ALC: AND VALUE OF		A. R	
	Mrs 520	ned for t	Onte	208, 000
bu; rye, none; barle,	700 A	0.000 bu	; oats,	308,900

### LOCAL GRAIN AND PRODUCE. A Good Week's Trade, but Goods Sold

at Low Prices. While it is proper to speak of the trade of the week ending Sept. 5 as good, it would be an exasgeration to say that it was up to the average volume of the first week in September, as girl.

Ida and Alvin Haines, 206 West Raymond age volume of the first week in september.

Ida and Aivin street, girl.

Mrs. and John Joyce, 285 West Merrill and the low rates made by the railroads were doubtless largely instrumental in making business as active as it was, but the range of p in all lines except groceries is exceedingly glutted with receipts of fruits and vegetables for some weeks. Never before was there so many goods sold by commission men, and never before so little money realized on the sales. Provisions are moving well at the low prices. On increased receipts, poultry and ears after On increased receipts, poultry and eggs, after Thursday of last week, broke and lower prices may be looked for the coming week unless a better Eastern demand is shown.

The local grain market is dull and uninterest-ing. The only transactions being to fill immediate orders, nobody will venture anything on futures. The week closed with track bids ruling futures. The week closed with track bids ruling as follows:

Wheat—No. 2 red, 56½c; No. 3 red, 48@52c; No. 4 red, 44@45c; wagon wheat, 57c.

Corn—No. 1 white, 21c; No. 2 white 21c; No. 3 white, 20½c; No. 2 white mixed, 20½c; No. 3 white mixed, 20½c; No. 2 reliow, 20½c; No. 3 red, 20½c; No. 2 mixed, 20½c; No. 3 mixed, 20½c; ear corn, 19c. 2012c; ear corn. 19c.
Oats—Old Ne. 2 white, 21½c; No. 3 white, 19½c; No. 2 mixed, 17½c; No. 3 mixed, 16½c; new No. 2 white, 17½c; No. 2 mixed, 16½c; new No. 2 white, 17½c; No. 2 mixed, 16c.
Hay—No. 1 timothy, \$9@10; No. 2 timothy, \$7@8; new timothy, \$8@3; new prairie, \$5@6.

Poultry and Other Produce. (Prices paid by shippers.)

Poultry—Hens, 7c; springs, 7c; cocks, 2e; turkey hens, 8c; toms, 7c; ducks, 6c; geese, 46c each for full feathered, 30c for plucked.

Butter—Country, 5c; choice, 7%c.

Eggs—Shippers paying 9%10c.
Feathers—Prime geese, 30c per lb; prime duck, 25c per lb.
Beesway—30c for yellow: 35c for dark

washed, 10c; tub-washed, 20@23c; burry and un-FAMOUS CHESS PLAYERS

HIDES, TALLOW, ETC. Green-salted hides No. 1, 4%c; No. 2, 4c; No. calf, 6%c; No. 2 calf, 5c. Green Hides—No. 1, 4c; No. 2, 3c. Grease—White, 3%c; yellow, 2%c; brown, 2%c, Tallow—No. 1, 2%c; No. 2, 2c. Bones—Dry, \$12@13 per ton.

LIVE STOCK.

Cattle Barely Steady, Packing Grades Lower-Hogs Active-Sheep Quiet. INDIANAPOLIS, Sept. 5.-Cattle-Receipts light; shipmenst light. There were but few on sale. The market was quiet at barely steady

	prices.
	Fxport grades\$4.35@ 4.7
	Shippers, medium to good 3.85@ 4.1
	Shippers, common to fair 3.350 3.6
	Stockers and feeders 2.7500 3.7
	Helfers, good to choice 3.40gp 3.8
ı	Heigers, common to medium 2.50% 3.2
	Cows, good to choice 2.75% 3.2
	Cows, rair to medium
	Cows, old and thin 1,00% 2.0
	Veals, good to choice 4,006 5.0
	Veals, common to medium 2.500 3.5
	Bulls, good to choice 2.502 3.0
	Bulls, common to medium 1.75@ 2.2
	Milkers, good to choice
Į	Milkers, common to medium15.06@22.0
ı	Hogs-Receipts, 2,000; shipments, 800. The mar
1	
1	ket opened fairly active. Closely assorted light
	a shade higher. Packing grades generally &
1	lower. Both packers and shippers in the field
ł	
1	The closing was rather weak. All were sold.
ı	Light
ı	Mixed 3 1005 3
ı	Packing and shipping 3.00g3.3
ĺ	Pigs 2.00@3.2
ı	Roughs 2.00@2.8

light. All decent grades were in demand at steady prices. Sheep and yearlings, good to choice.....\$2.80@3.25 Sheep and yearlings, common to medium 1.75@2.75

Lambs, good to che

Elsewhere. CHICAGO, Sept. 5.-The cuttle market was of ne usual Saturday character, receipts being less nan 500. These sold slowly at practically unchanged prices, which ruled as follows: Choice to fancy beeves, \$4.65@5.20; fair to good steers, \$3.70@4; stockers and feeders, \$2.40@3.80; bulls, cows and helfers, \$2.85@3.25; calves, \$3.25@5.35; Texans and Westerns, \$2.50@4.

Offerings of hogs were well taken at yesterday's scale of prices, with fancy light 5c higher, sales averaging 5c lower than last Saturday. Heavy hogs sold at \$2.20@3.20; medium at \$2.85@ 2.30; light at \$2.00@3.50

2.30; light at \$3,10@3.45, and pigs at \$3@3.25.
Packing lots sold largely at \$2.75@2.25, and shipping lots at \$3@3.20. The sheep market closed at an average decline for the week of 15@30c in sheep and 75c@\$1.25 in lambs. But for a good expert demand the drop would have been greater. Sheep sold to-day at \$2.25@3.35 and lambs at \$3@4.25 for common to choice. Export sheep sold at \$3.15, and feeding sheep averaging 91 lbs went at \$2.85. Receipts-Cattle, 400; hogs, 14,000; sheep, 1,000.

ST. LOUIS, Sept. 5.—Cattle—Receipts, 2,200; shipments, 1,300. Market steady. Native shipping steers, \$3.60@4.50; dressed beef and butchers' grades, \$3.05@4.30; light steers, \$2.80@3.40; stockers and feeders, \$2.50@3.60; cows and heifers, \$2@ Texas and Indian steers, \$2.25@3.30; cows, Hogs-Receipts, 1,400; shipments, 2,500. Market higher, Light, \$3.10@3.35; mixed, \$2.90@3.20; 5c higher, Light, \$c.1026.5. heavy, \$2@3.25. Sheep-Receipts, none; shipments, 250. Market quiet and steady. Native muttons, \$2.50@3.40; common stuff, \$1.35@2.20; lambs, \$3@4.40. KANSAS CITY, Sept. 5.—Cattle—Receipts, 200; hipments, 4.960. Market unchanged; only, local

Hogs—Receipts, 2,000; shipments, 1,200. Market steady. Eulk of sales, \$2,95@3.05; heavies, \$2.60@2.56; packers, \$2.85@3; mixed, \$2.90@3.10; lights, \$2.95@3.15; Yorkers, \$3.10@3.15; pigs, \$3@3.10. Sheep—Receipts, 3,000; shipments, \$90. Market steady. Lambs, \$2.40@4.40; muttons, \$1.40@2. LOUISVILLE, Sept. 5 .- Cattle-Receipts light;

Sheep-Market dull and 25c off. Good to extra shipping sheep, \$2.40@2.50; extra lambs, \$3.25@ 3.50; fair lambs, \$2.50@3. EAST LIBERTY, Sept. 5.—Cattle steady. Prime, \$4.50@4.65; common, \$3@3.50; bulls, stags

utchers, \$2.90@3; fair to good packing, \$3.20@

Hogs steady at unchanged prices.
Sheep—Demand light. Prime, \$2.50@3.65; fair, \$2.50@3.20; common, \$2@2.50; common to good lambs, \$2.75@4. Veal caives, \$5@5.50. CINCINNATI, Sept. 5.—Hogs active at \$2.50@ 3.40; receipts, 1,700; shipments, 1,400. Cattle firm at \$2.25@4.50; receipts, 100; ship ments, 100.

Sheep weak at \$1.5063.25; receipts, 400; shipments, 500. Lambs dull at \$2.2564.25.

## AFTER TWENTY YEARS Mrs. Louis Jones Will Come to See

Her Dying Son.

After being separated from her children for about twenty years, a woman who was then Mrs. Louis Jones, of this city, but now Mrs. Mary Johnson, of Cleveland, is about to return here on a visit. Several days ago Superintendent Colbert received a letter from the chief of police of Cleveland inquiring about the children of Mrs. Mary Johnson, who deserted her husband and children while traveling in the West about twenty years ago. The letter stated that Ed Jones, a brother-in-law of Mrs. Johnson, was on the police force in this city at the time of her disappearance, but

Mrs. Johnson, who is of English descent, came to this country shortly before the war and was married in this city to Louis M. Jones, and together they went on a tour of the West, but the pleasure of the trip dren were born, Mrs. Emma Condrey, of this city, Wm. E. Jones, of the sanitary Atlanta, Ga., and an infant child. When Mr. and Mrs. Jones separated the father took the three older children, while the mother clung to the infant. Mr. Jones returned to this city and in the course of time was granted a divorce and the custody of the four children, but Mrs. Jones managed to eiude the authorities and disappeared with the infant child. The body of the child was found later near Browns burg and the mother was incarcerated in an insane asylum after a long trial. A short time after being placed in the insane asylum Mrs. Jones managed to leave and went to Cleveland, where she was married. Her first husband also married, but about seven years ago died, and his widow is now living Zionsville. The children have grown and two of them are now married, and the other, Wm. E. Jones, who was only four years old when his mother left him, is lying at the point of death in the last stages of consumption. Mrs. Johnson was telegraphed last night, notifying her of the condition of her son and requesting her, if she expected to see him alive, to come immediately. The invalid is living with his sister, Mrs. Emma Condrey, at No. 370 Cor-

## VITAL STATISTICS—SEPT. 5.

Deaths.

Gustave Witt, two years, 251 East Michigan Ray Pollock, eighteen years, 18 Stevens place, typhoid.

John Callihan, eleven years, 237 English avenue, hip joint disease. Charles Gray, thirty-four years, St. Vincent's

Births.

Annie and Halbert H. Jones, 126 Park avenue, Mrs. and Tom Canady, 2031/2 East Washington Bertha and Walter Pane, 28 Chapple street,

Mrs. and Stephen Johanautgue, 94 Lincoln lane,

Minnie and Luther Drunn, 32 Brett street, girl. B. Humfres, 43 Adton street, girl Mrs. and Mr. Clifford Arrick, 727 North Dela-

Marriage Licenses. Charles H. Allen and Mamie Ferguson, Silas O. Ray and Eliza McReynolds. Gien A. Miles and Jessie M. Patterson. Edgar K. Johnson and Rosetta Fuller James J. Smith and Martha L. Duffy. Charles F. Reed and Helen M. Fargher.

Found After a Week.

William Johnson, a large colored man, living at the corner of Fayette and Sceond streets, was arrested last night by patrolman Woodard and charged with assault and battery with intent to kill. One week ago last night Johnson had a fight with Tony Baxter, and in the course of matters hit him on the head with a brick, making him unconscious. Johnson eluded the police at the time and was not found until last night.

## From Far-Off Australia.

George W. Bell, United States consulgeneral to Sydney, New South Wales, was at the Grand Hotel yesterday. He has been making a tour of the Western States, addressing boards of trade and other commercial bodies upon the necessity of push-ing American trade in Australia. In 1892 Mr. Beil stumped the country in behalf of Cleveland, but he declares that he is out

AMERICAN MASTERS HAVE ALWAYS RANKED NEAR THE TOP.

At the Same Time the Game Has Never Enjoyed the Popularity Here that It Does Abroad.

New York Evening Sun. Despite the fact that the United States have long borne the reputation of having produced some of the most brilliant chess masters that the world has ever known, the game of chess has thus far wholly failed to attain in this country anything like the high degree of popularity it has so long enjoyed among other nations, Of late years, however, Americans generally have seemed disposed to take to it more kindiy, and the interest manifested in the Hastings, St. Petersburg and Nu-'emberg tournaments seem to indicate that this splendid game will soon receive in the

Sheep and Lambs-Receipts light; shipments in New York city. Their membership was small, and one might have looked in vain there are nearly double the number of clubs, and the membership of the older organizations have been greatly increased. The meetings of local champions are now duly chronicled in many of our journals, and a devotee of the game no longer experiences the difficulty in finding players among his acquaintances that was so common only a few years ago.

Within the last half century chess has found rather more favor in the South than it has in the North. Louisiana, Tennessee, Kentucky and Virginia have produced many excellent players, and among the educated people of the South the art of chess playing has long been regarded as a popular social accomplishment. Among the cities of America which possess creditable chess organizations New Orleans still holds its own, having lost none of the prestige which it gained in the days when it was the home of Paul Morphy, the most bril-Hant master of the game that this or any other country has produced. Nashville, Brooklyn, Boston and Louisville have also taken kindly to the game, and their clubs are entitled to rank with the best in the world. New York has produced few well-known players, and although its chess creanizations compare only favorably with ganizations compare quite favorably with others in the country, they are fewer in numebr than those possessed by several American cities of inferior size.

is in England, Germany and Austria, however, that chess enjoys its greatest popularity, although there is scarcely a country

continent in which the game is not market unchanged.

Hogs-Receipts light. Chicago packing and in greater favor than it has ever been in LONDON CHESSS RESORTS.

> The chess "divans" of London are institutions which have no equivalent in the United States. Most of these are attached to cigar shops or coffee houses, and it is here that city clerks and members of the working classes while away their lunch hours and evenings. Among the chess London players, Simpson's is probably the best known. This is a large, gloomy apartment, whose high, dust covered windows look down on the Strand. It has an interesting history, for here many of the most famous chess masters have met.

About 10 o'clock every morning the habitues of Simpson's begin to make their appearance. Unlike the practice which prevails in most other resorts of a similar nature, a fee of 6d is charged for admission Those who arrive first are usually profesmeagre livelihood by playing with and instructing amateurs. They are all shabbily dressed, and most of their faces show a repreheadble lack of intimacy with a razor. Despite their seedy appearance, however, most of them are masters whose names are honored on two continents. the hours of the morning by reading the papers or lazily watching the traffic on the Strand. If among the visitors there should he is now in the saloon business at No. 105 | ticn with Blackburne, Bird, Gunsberg or other champions, this is his opportunity

be any desirous of entering into conversafor after 1 o'clock all hope to be in play. The scanty fees vouchsafed these famous players by amateurs is all that most of them have to depend upon for a living, and they watch eagerly for the arrival of their patrons. It is noticeable that they seldom play with one another, nor do was marred by family troubles. Four chil- they seem to evince any interest in the games that are going on around them. Their enthusiasm for their favorite game this city, Wm. E. Jones, of the sanitary has kept them out of commercial or pro-force of this city, Mrs. Alice Snowden, of fessional pursuits, and now it seems to one who observes them closely that even this youthful enthusiasm has spent its force leaving nothing to compensate them for the comfort-winning faculties it has robbed

> By 2 o'clock the room begins to fill, and little groups silently surround the tables. The stillness of the apartment is broken only by the low calls for drinks or sand wiches, or the rattle of the chessmen as they are replaced on the board.

> It is amusing to watch the idiosyncrasie of the masters as they silently study their games. Blackburne is an inveterate whisky drinker, and the amount of liquor which he is able to consume in the course of a day is marvelous. From the time that the pleces are arranged for play until the game is finished he sips his whisky and water continually, consuming about five glasses of the mixture in the course of an hour. He moves promptly and apparently plays with little effort. Gunsberg, who probably ranks next to Stenitz as an analyist, plays slowly and carefully, and is a stanch liever in coffee as a mental stimulant. Unlike Blackburne, he is extremely patient with his pupils evincing no disposition to rally them on the time they require to work out their moves. Of all the habitues of Simpson's, however, none affords so amusement to the visitor as stolid-faced Bird, who enjoys the distinct tion of ranking next to Blackburne among the native born chess masters of England He is usually to be seen seated at a table in a corner of the room, with his badly worn top hat tilted over his eye. He i always ready with his move, and after i has been made he immediately forces his false teeth outward from his lips, and proceeds to work his jaws vigorously over the plate, looking for all the world like a cocky old squirrel nibbling a nut. When his oppopent has replied to his move, the teeth go in for a few moments as he surveys the situation; then he moves a piece, takes a sip of whisky, places his arms akimbo and

resumes his nibbling. MASTERS WHO ARE WELL OFF. Unlike the frequenters of Simpson's and other similar resorts, many of the present chess masters of the world are men who do not depend upon their favorite game as a means of livelihood. Lasker, Tarrasch, schigorin and several of the other participants in the recent Nuremberg tournament are professional men who have won distinction in other fields; but, for the most part, the men who have won fame as mas, ters of the game have looked to the sale of treatises they have written and the matches they have played as their princi-pal source of livelihood. Among contemporary American players Pillsbury, of course, ranks first. The admirers of Showalter, who expected him to wrest from Pillsbury the supremacy he maintained for the past two years, have been sorely disappointed. In the Nuremburg tournament Showalter was manifestly outclassed, and it is extremely doubtful whether he will ever again enter the lists against the European masters. The friends of Pillsbury are now extremely desirous of seeing the young American challenge Lasker for the championship of the world. That he would have an

master no man who is familiar with their work can doubt. They have already met several times, and in almost every game that they have played together the lad from Brooklyn has won the benors The young American champion possesses at amiable personality, and is exceedingly popular with those with whom he has par-ticipated in the European tournaments of the last two years. He is now in his twentyg American trade in Australia. In 1892 fourth year, though his appearance would ead one to believe him to be two or three eveland, but he declares that he is out politics and will make no speeches this sness of man-pe that often ner while engaged in a s

excellent chance against the German

tends to irritate his friends. If he chances, at a tournament, to be drawn against a deliberate player, he will rise from his table immediately after making his move and saunter around to watch the games at the

When he returns to his board, a mere glance usually reveals to him the most vulnerable point in his adversary's attack or defense, and his move is promptly made. Then he again sets the clock that marks the expiration of the time limit, and hurries off once more. Notwithstanding the fact that his constitution is just the reverse of vigorous, he is an inveterate smoker of the strongest cigars he can ob-

A WOMAN'S INTERVIEW WITH LL. Some Decidedly Personal Inquiries He Made of a London Journalist.

When I wrote to Li Hung Chang begging him to be so good as to give me the pleas that he would; but he did, and I arrived that he would; but he did, and I arrived early, as I had proposed. As my hansom drove up to No. 15 Carlton House terrace I found that I was expected, for a gorgeously attired Celestial was in waiting to hand me out, and, showing me into the drawingroom, he begged me to excuse him. Soon afterward a most agreeable Englishman-Mr. Scott-appeared, who said that his Ex-cellency would like to see me, and as we raversed the corridor he suggested that this splendid game will soon receive in the should converse quite freely with him. I United States that appreciation which is am not nervous, but as I went into the room filled only with Chinese I was a lit-tle puzzled to know which was the grand Two years ago there were no more than old man of China. A dead silence reigned; half a dozen reularly organized chess clubs all the almond-shaped eyes were turned or in New York city. Their membership was me watching me. I was looking for the imsmall, and one might have looked in vain in the daily papers for accounts of their come in after I was seated. However, as I matches. At the present time, however, proceeded a tall man rose from his chair and, holding out his hand, bade me welcome with pleasant cordiality.
We sat face to face for a few seconds and mutely examined each other. I pre-sume he was satisfied with his investigaion, for he beamed on me, took a pull as ong pipe, and opened the interview by ask ing if I was Miss or Mrs. I replied that I was very much married, having gone through the ordeal twice, and that soothsayers predicted that I was to be married a third time at ninety-five, which amused him and his entourage, who shrieked with laughter. This made us friends, and the "master" sald that I was very amusing. and began to ask me so many personal questions that I said: "I am afraid that you are too clever; I came here to question you, but you are interviewing me. I will tell you all you want to know, but, please, you must do the same." A twinkle came into his intelligent face and he waved his hand and nodded, and then he went steadily through all my history, which he said was romantic; but he could not understand why

> "If you really are a journalist, I suppose you have been following me about," said "Oh, indeed, no. I do not do that." I replied, and I noticed that the contented smile had vanished; so I proceeded to make amends by adding. "I do not do that branch; I only interview celebrities, and for that reason I am here." Naturally, I had

was a journanst.

to tell him my experience. I was surprised to find how well he was up in our litera-ture; he discussed our artists and writers with a familiarity that few Englishmen could show, and he was evidently pleased American cities of inferior size.

In Europe public chess rooms are numerous in all of the larger cities, and chess-boards are to be found in nearly all restaurants, clubs and drinking places. It is in England Germany and Austria how. was the occasion for another hilarious out-burst; when we all grew serious he remarked that it was hard for me, as he was sure I was very brilliant.
"If you make so much money, you must be very rich. What do you do with it? Do

you save it? "I spend it all." But he thought I ought to put by some, thereby giving me a lesson in domestic economy. "I could spend ever in domestic economy. 'I could spen so much more than I have—life is sive, and pleasures cost so much, and the future arranges itself if you do not worry over it"—a theory that did not satisfy him, for he shook his head. Then he told me about his engagements

rooms patronized by the better class of the mint and the Bank of England. I made another attempt to extract his opinions about us, and to find out which country stood highest in his estimation, but most adroitly fenced my remarks by asking me questions. Just then some attendants brought in an

electrical battery, which he apologized for using. I rose to go, but he invited me to remain, saying I amused him. Considering myself an "entertainment," I proceeded to myself an "entertainment," teil him of my adventures. Why do you not come to China?" he I explained that I could not afford it.

"But if you are going to Morocco you will spend a lot of money, and you will be eaten up; you had better come to China I replied that I was going to Morocco to gain new impressions.
"And you will spend all your money, and will have to stay there forever. What will you do when your money is all gone?" "Write my experiences to the papers, and make some more," I replied, which amused him vastly. He laughed so much that it needed an extra pull at his pipe to restore his calmness. All this time the attendants were using the battery, first to one hand and then to another. It was the most delightful, unconventional interview I ever had. "The master," as his suite termed him, was dressed in a dark-colored, quilted dressing-gown, and a black silk cap, with a handsome diamond ornament in it. He was very curious to know my age. I re-

plied by telling him that English women had one secret, and he must not expect us to tell it. But all Chinese women tell their age. he said. I begged him to guess, but he was too astute to do this. He gently inquired why I minded telling him. Fearing that he was giving me a few extra years. I owned up to the right figure, which pleased him, and by his satisfied air, I realized that he had made a good calculation. Naturally the next question was the ages of my husbands, as a total. I took them in succession, one after the other. "Women are not allowed two husbands at the same time." I said.
"Would you like two?" he inquired. I said that men were not of much use.
"That is a very swooning account."

"That is a very sweeping accusation," he replied; but I qualified it by explaining that my remark had its limitations. I had always understood that Chinamer were unimpressionable, but as I looked from one smiling animated face to the others. I concluded that I was misinformed I found his Excellency very good company and, though he had a delightful curiosity he had, also, much originality, and the pleasant position of feeling that I was entertaining England's guests with my talk was at least a novel experience. "Please fell me which country has most forcibly impressed you."

"It is impossible to make any comparison. Small States cannot be classed with large ones, for each has its own characteristics, and each nation its distinct institutions. I have been greatly impressed with every thing I have seen here."
"Which women do you consider the most

beautiful? "All women are beautiful, but some women have their waists too small."

I saw when he donned his gold-rimmed spectacles that he had been taking in my proportions, and I was not wholly unprepared for his remarks; he suggested that I could make a lot of money by writing in favor of large waists. I am afraid I failed to convince him to the contrary. He spoke in favor of our feet, and admitted that it was an advantage to be able to have free use of them. The contracted feet of the Chinese he compared with our condensed waists as being useless. As I had been there more than an hour, I imagined that I ought to say good-by, but he wanted to hear more about my writings; and I told him about the portraits of the "Leaders of Society" and the interviews that I wrote, which were now appearing in "Madame," and he expressed a desire to see them, I promised to send them to him. As it was ime for him to dress for his drive, he rose and saw me to the door, where he again shook hands, thanking me for the pleasure of my society. His interpreters and at-tendants conducted me to the hall door,

## Cycling and Heart Disease.

Philadelphia Record It is calculated that more than a fourth of our adult population "cycles," or medi-tates cycling. Of this fourth a very considtates cycling. Of this fourth a very considerable proportion have reached or passed middle age. It cannot but be that a number of these are the victims of "heart disease." What is the effect of cycling upon a person with a heart affection? The answer is that everything depends upon the nature of the affection. We have long the part affections as of nature of the affection. We have lo ceased to regard all heart affections as an identical degree of seriousness and long left off the unscientific practice of wrapping all victims of heart disease in metaphorical cotton wool. It is now understood that most sufferers from cardiac trouble profit by exercise, and that some are ad-vantaged by a good deal of exercise, and that of a vigorous kird. Cycling, whilst dangerous in affections of the aortic valves. is often of great service in uncomplicated mitral disease. Of course, it must be cy-cling in moderation. Hill climbing and fast riding are peremptorily excluded, as is also riding which causes an approach to is also fiding. The great point for the be-ginner in such cases is, we hold, that he should spend adequate time and money in preliminary tuition, and not be in too great a hurry to be "off on his own account."

Building Permits. J. T. Bryan, frame barn, 1869 North Capitol J. L. Bradley, scale shed, Kentucky avenue,

## DAGGERS FOR RULERS

ALL OTHER METHODS OF ASSASSIN-ATION LARGELY ABORTIVE.

Interesting Record of Attempts or the Lives of Prominent Men.

New York Herald.

Why do would-be assassins so seldom succeed in carrying out their villainous designs? Why especially do would-be political assassins signally fail to kill the objects | 9.9 of their wrath? Was it merely good luck that recently preserved Premier Crispl, of Italy, and President Faure, of France, | & & when they were murderously attacked by fanatics? These are questions often asked, and to which plausible answers are here

More than any other persons sovereigns, presidents of republics and prominent statesmen are exposed to attacks of this kind. Happily, circumstances independent of the will of the fanatics or fools who make such attacks render them very often entirely futile. Scarcely one out of every ten attempts at assissination is successful. Much, however, depends on the weapon used by the assailant. The presence or absence of accomplices also makes a great difference. The dagger is unquestionably the surest weapon. As for accomplices, no determined assassin ever dreams of encumbering himself with them.

The dagger does its deadly work at least

one time out of every three. Jacques Clement stabbed Henry III, of France, to death, while pretending to hand him a letter: Henry IV fell beneath the knife of Ravaillac; in our time President Carnot | 9 was struck down by the Anarchist Caserio. Again, the Duke of Berry was poignarded by Louvel, and the Duke de Parma came to his death in the same manner. Other potentates have been more fortu-nate. Louis XV escaped the knife of Damlens, sustaining a mere scratch, which was not strange, the weapon being a penknife, and Napoleon I in like manner, and thanks to the presence of mind of a grenadier of his guard, escaped the dagger of Frederic Stebs. Napoleon III also miracu-lously escaped Greppo's dagger. Emperor Francis Joseph, of Austria, was equally fortunate, as was King Humbert, of Italy,

who was saved by Minister Cairoli at Naples from Parsanante's dagger. A pistel, a revolver, a gun is far less dangerous. So many things may happen to spoil the aim; sometimes even the assassin's emotion suffices. Almost the only celebrated personages murdered in this way were President Lincoln, who was shot in the head, and President Garfield, whose eath was the result of two wounds in-

flicted by Guiteau's revolver. FORTUNATE ESCAPES On the other hand, Bergeron missed Louis Philippe on Nov. 19, 1832; Alibaud made another unsuccessful attempt with a gun on June 25, 1835; and a few months later Meunier was equally successful with his pistol. On Oct. 15, 1840, Darmes fired a the King with a shotgun, which burst and grievously wounded the assassin. Some

years afterward Paniori and Bellamore

fired in vain at Napoleon III. Solowski fired four shots from a revolver at Czar Alexander II on Feb. 17, 1880; Korakosoff fired at him with a pistol on April 16, 1866; Berosowski fired at him in Paris on June 9, 1867, and yet on no occasion did his Majesty receive any injury. Queen Victoria has escaped death several times, notably in 1840, when a young man, eighteen years of age, fired two pistol shots at her. Plus IX, while standing at a window in the Quirinal in 1849, escaped the gunshot of an assassin, who had taken aim from behind the Horses of Phidias. The other soversigns who in this century have escaped death by assassination are William I of Germany, who was attacked by Nobiling; Amedee I and the Queen of Spain, who were attacked at Madrid in 1872, and Prince Ferdinand, husband of Queen Maria de Gloria, who was attacked in Portugal in 1837. Among the numerous statesmen who have escaped death we may men-tion Crispl, who was a tacked by Lecca; Jules Ferry, who was attacked by Aubertin in 1887; Freycinet, Lockroy and Floquet. An assassin named Perrin fired a revolver shot at President Carnot on the oc

of the opening of the exposition of 1889, but failed to hit him. If we reckon the attacks made by means of bombs, infernal machines and explosives in general, we find that Czar Alexander II was killed by a bomb on March 13, 1881. On a previous occasion he escaped a bomb which killed thirteen persons near him, and he also escaped an attack on Dec. 1, 1879, and suffered no injury from the explosion which took place in his palace on Feb. 17, 1880, and which killed fifty-three persons.

While receiving the National Guard Louis Philippe and his three sons escaped Fieschi's infernal machine, which carried off forty victims, among them being Marshal Mortier, Duke De Trevise. Sixty-four persons were hurt and eight killed by the hree bombs which Orsini and his three accomplices threw at Napoleon's carriage as

it drew up at the opera house, but the Emperor himself was uninjured. LITTLE CHANCE OF SUCCESS. Finally the discovery of numerous plots, such as those of Damerville in 1800-he with twenty-two accomplices had conspired to assassinate Napoleon I-of Moreau, of Pichegru and of Campion, who was arrested a few hours before he had planned to blow Louis Philippe to eternity, seems to show that it is rather inconvenient than beneficial to have accomplices.

This ghastly list of perpetrated and intended assassinations shows clearly that an assassin who is determined to remove a sovereign or a president of a republic should always act alone, should use a dagger as a weapon, should be fully prepared to sacrifice his own life and should wait patiently for a favorable opportunity. If patiently for a favorable opportunity. If he acts thus, he may succeed once out of every ten times. If he uses a gun or revolver, he has scarcely one chance out of twenty; on the contrary, there are nine chances to ten that he will be hung, guillotined or electrocuted. This, then may be considered as an original method of indirectly committing suicide. As for homes rectly committing suicide. As for bombs and dynamite, while they kill a great many persons, the persons at whom they are aimed almost invariably escape. Those who have been studying this subject have two objects in view: First, they desire to convince would-be assassins that even their best directed and most earefully planned efforts are extremely likely to prove utterly futile, and, second, they de sire to impress upon the authorities the great necessity of guarding the persons of the chiefs of state with the utmost vigilance. If a sovereign or president is well guarded, no dagger can reach him, and though a gunshot may, the chance that it will is very slight. Sovereigns and presidents, it is claimed, should always have good escort when they appear in public and the utmost pains should be taken to prevent suspicious persons from approaching them.

As regards prominent statesmen, who may have become objects of popular hat-red, the case is different. It would be impracticable for them to have always a mili-tary escort. All they can do is to follow the example of Crispi, Gambetta and Ferry where, with many expressions of good-will, and wear strong coats of mail. Ferry would have been killed by Aubertin in 1887 if it had not been for his coat of mail. In conclusion, it may be well to point out that political crimes of this kind have always produced results diametrically opposite to those which the assassins intended. This fact alone ought to show the utter senselessness and futility of such crimes,

### OYSTERS TO TEMPT ANY PALATE. All Are Delicious, Whether Cooked in the Chafing Dish or on the Range. New York Sun.

Those fortunate in living near the coast may eat oysters at almost every season, but the cyster lovers at a distance watch engerly for the cool September days to gratify the palate with this succulent bi-valve. Many new methods are now known for preparing this favorite shell fish beside the usual stew, broil and fry. One thing should always be remembered; too much cooking toughens and spoils an oyster A prevailing way of serving this delicious food for a first course is in oyster cocktails. A small oyster is used for the purpose, five or six being the number de-sired for each person. For half a dozen plates mix together three teaspoonfuls each of vinegar, grated horseradish and tomato catsup, six teaspoonfuls of lemon juice and one of Tobasco sauce. Have the oys-ters very cold and place them in glasses. Put an equal amount of the prepared sauce into each glass over the oysters and serve. The glass should be placed upon a plate and served with both an oyster fork and a small spoon. Ice dishes may be made for serving cocktails. Put upon a handsome

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plate, they make an attractive and un-usual dish, being looked at closely to determine if they are made of glass. These ice shells may be made at home by filling large scalloped patty tins with water and putting scaloped patty this with water and putting them in a packed ice-cream freezer and letting them remain until the water becomes solid. Before removing the ice from the tins take a hot iron poker and melt out the center of the ice, making the space large enough to form a saucer and hold the oysters and sauce. Thin slices of buttered been about the center of the center of the ice, making the space large enough to form a saucer and hold the oysters and sauce.

the dysters and sauce. Thin slices of but-tered brown bread are served with raw oys-ters on cocktails.

A celebrated Baltimore dish is oysters baked in a loaf of bread. Bake a long, thin loaf for the purpose or purchase a stale Vienna loaf. Cut a deep slice from the top and with a special content. and with a spoon scrape out the soft part leaving a wall all around. Fill the "box" with oysters, seasoning them with salt and pepper and a little tomato catsup; put plenty of pieces of butter over the top and place the slice of crust. Place the filled loaf in a biscuit tin and pour over the loaf two spoonfuls of the oyster liquor; put upon a grate in a brisk oven and bake from twenty to twenty-five minutes, put-ting some of the oyster liquor over the loaf from time to time. Serve very hot. Small Vienna rolls may be used in place of a loaf, serving one roll to each person. A little chopped celery is often substituted in place of tomato catsup. This makes an ex-cellent winter dish for Sunday night teas. To make oyster fritters: Stir one and one-half cups of sweet milk into two well-beat-en eggs; add four until it makes a thin en eggs; add four until it makes a thin batter. Chep a generous pint of oysters rather fine and add to this batter. Have a kettle containing boiling lard and drop this mixture in by the spoonful and fry a delicate brown. Drain on brown paper and serve hot, garnished with sliced lemons. This is a pick battle of the state of the s The Rhode Island roast will always rea popular way of serving oysters. Put the large shell down to retain the juice and cook the oyster in their shells upon clear coals until the shells are opened; remove the upper shells, take up quickly, season generously with salt, pepper and butter, and serve at once in the shells with crisp hot squares of buttered toast If preferred, the toast may be put upon a hot platter and the oysters removed from the shells and arranged upon the toast

For any one having dainty china individual bakers the following is a nice way of serving oysters: Cut thin slices of stale bread to fit the bottom of the bakers, toast and butter them, moisten them with the oyster liquor, and place in the bottom of the dishes. Cover the toast with a layer of oysters, sprinkle them with pepper, and cover with tiny bits of butter. Put the dishes in a baking pan, cover the top with a sheet of tin or heavy paper, and place in a hot oven. The oysters will cook in about eight minutes; when the edges of the oysters are ruffled they are done. Before taking from the oven lightly season oysters with salt, replace the cover, and let them remain a moment longer in the oven; then serve immediately. Horseradish sauce is excellent to serve with A delicious course for a company lunch-eon in place of patties is baked oyster dumplings. Select good-sized oysters, pour them some lemon juice and season with salt and pepper. Stand the dish containing the oysters and seasoning in a

place while the crust is making. Roll nice puff paste very thin and cut it the pieces at least four inches square, and brush them over with the white of an egg. Place upon each square two or of the prepared oysters, l put a little piece of butter on them. ng the four corners of the paste tog by sticking through them all Japanese toothpicks, leaving the crus, open betwen the points. Put the dumplings in a biscuit pan and bake in a quick oven a delicate brown. Remove the picks before serving the dumplings. To make oysters au gratin: Put one quart of oysters with their liquor in a double boiler, put over the fire and let the oysters come to the boiling point; turn them into a colander or sieve, saving cupful of the liquor and return it to the double boiler. Mix together two tablespoonfuls each of butter and flour, and when the liquid is again boiling stir in the flour mixture and cook for three minutes. Add one gill of cream, sait and cayenne pepper to taste, and one tablespoonful of Parmesan cheese. Add the drained oys-ters and draw the boiler to one side of the fire while you butter a baking dish; then turn the mixture into it. Cover the top with bread crumbs and put a thin layer of grated cheese over all. Place the dish on the upper grate in a brisk oven and bake fifteen minutes, serving as soon as taken from the oven. This may be baked in individual dishes if preferred

quick oven about fifteen minutes. Serve in the shells, sticking a little sprig of parsley in the center of each one before servfor oyster potpie take one quart of oysters and scald them in their own liquor. When it reaches the boiling point take out spoonfuls of sherry, and serve them on the oysters with a skimmer and put to one side in a warm place. Stir together a good-sized piece of butter and two tablespoonfuls of flour and moisten with some cold milk. Add two small cups of bolling water to the liquor, season highly with salt and pepper, and then stir in the flour mixture and let it cook until it thickens like cream. Make a light biscuit dough and roll into little balls, drop the balls into the boiling mixture, cover the saucepan and cook ur til the dough is done. It should not take

more than fifteen minutes. Put the warm

oysters upon a hot platter and pour the bis-cuit balls and sauce over them. Serve im-Spindled oysters make a dish that is always welcome. For this use the large, fat oysters. Cut thin slices of bacon into three equal pieces. String the oysters and bacon on skewers, alternating them and taking care to run the skewers through the hard part of the oyster. Take a nar-row pan and rest the ends of the skewers on the sides, letting the oysters hang down, but not touch the bottom of the pan. Have a little space between skewers so the oysters will cook evenly. Place the pan in a hot oven and bake from six to eight minutes. Toast slices of bread and cut them into long strips and butter them. Arrange on a hot platter. When the oysters are done place a skewer with its contents on each strip of toast. Pour over the whole the fuices which have run into the pan. Serve immediately.

The chafing dish is especially nice for cooking the oyster. A few receipts may be

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Baking oysters in make a variety. Chop the oysters income beaten egg, and season with sait and cayenne pepper. Make this mixture quite moist with the liquor from the oysters. Use the deeper side of the shell and fill with the mixture, rounding it over the top, with the mixture, rounding it over the top, with the mixture. Bake in a browned crumbs over this browned crumbs over this until it is well blended. Add oysters until it is well blended. Add oysters and stir until it is well blended. Add oysters and stir until it is well blended. Add oysters and stir until it is well blended. Add oysters and season with sait and cook makes the dish and cook the oysters until the edges are ruffled, deces of crisp toast. Another method is this: Put in a chafing dish a tablespoonful of butter, and when it is melted add a dozen and a half large oysters. Scatter over the oysters some finely chapped celery, salt and cayenne pepper. Cover the dish and cook until the oysters are plump and the edges ruffled. Then pour over them two tablespoonfuls

> For a curry of oyster: Put one spoonful of butter in the heated dish. When it is melted stir in one tablespoonful of grated onion, the same amount of flower and a teaspoonful of curry powder. Gradually stir in one cup of oyster liquor and stir until it thickens, add two dozen oys-ters and season with salt. Cover the dish and cook about two minutes and serve. Creamed oysters: Put one tablespoonful of butter into the chafing dish and stir into it the same quantity of flour. When they are frothy add one cup of cream and let the mixture come to a boil; then stir in one and a half dozen oysters that have been heated to boiling point in their own liquor and drained. Add one egg well beat-en and two tablespoonfuls of sherry or not as one may desire. As soon as the cis stirred in cover the burner and serve. For oyster saute: Put two tablespoonfuls of butter in the dish, and when hot put a single layer of large, well-drained oysters in the bottom of the dish. When browned on one side turn them and bown upon the other, adding more butter at is needed. Season with salt and brika, and

serve with toasted cracker,